

WEST Search History

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DB=PGPB,USPT,EPAB,JPAB,DWPI,TDBD; PLUR=YES; OP=ADJ

<input type="checkbox"/>	L10	426/62 and KLUYVEROMYCES	44
<input type="checkbox"/>	L9	L6 and 426/\$.ccls. and KLUYVEROMYCES.clm.	17
<input type="checkbox"/>	L8	L6 and 426/\$.ccls. and KLUYVEROMYCES.ti.	0
<input type="checkbox"/>	L7	L6 and 426/\$.ccls.	17
<input type="checkbox"/>	L6	L4 and KLUYVEROMYCES.ti. or l4 and KLUYVEROMYCES.clm.	240
<input type="checkbox"/>	L5	KLUYVEROMYCES and (lactis or marxianus)	4183
<input type="checkbox"/>	L4	KLUYVEROMYCES near2 (lactis or marxianus)	1864
<input type="checkbox"/>	L3	KLUYVEROMYCES (w)(lactis or marxianus)	0
<input type="checkbox"/>	L2	KLUYVEROMYCES (w)(lactis or marxianus) AND (food\$ or drink\$)	0
<input type="checkbox"/>	L1	4251519 AND KLUYVEROMYCES	2

END OF SEARCH HISTORY

SEARCH STN 7/14/04

L1 29 FILE WPINDEX
 QUE KLUYVEROMYCES (S) (FOOD OR FOODS OR DRINK OR DRINKS)

 SEA KLUYVEROMYCES/TI (S) (FOOD OR FOODS OR DRINK OR DRINKS)

0* FILE ADISINSIGHT
8 FILE AGRICOLA
2 FILE BIOBUSINESS
0* FILE BIOCOMMERCE
4 FILE BIOSIS
10 FILE BIOTECHABS
10 FILE BIOTECHDS
2 FILE BIOTECHNO
6 FILE CAPLUS
2 FILE DISSABS
0* FILE DRUGMONOG2
0* FILE IMSRESEARCH
1 FILE EMBASE
2 FILE ESBIOBASE
0* FILE FEDRIP
0* FILE FOREGE
1 FILE FROSTI
1 FILE FSTA
1 FILE IFIPAT
0* FILE IMSPRODUCT
1 FILE LIFESCI
1 FILE MEDLINE
1 FILE PASCAL
0* FILE PHAR
3 FILE SCISEARCH
1 FILE TOXCENTER
4 FILE WPIDS
4 FILE WPINDEX
L2 QUE KLUYVEROMYCES/TI (S) (FOOD OR FOODS OR DRINK OR DRINKS)

FILE 'BIOTECHDS, AGRICOLA, CAPLUS, BIOSIS, WPIDS, SCISEARCH, BIOBUSINESS,
BIOTECHNO, DISSABS, ESBIOBASE, EMBASE, FROSTI, FSTA, IFIPAT, LIFESCI,
MEDLINE, PASCAL, TOXCENTER' ENTERED AT 08:46:03 ON 14 JUL 2004

L3 51 S L2
L4 33 DUP REM L3 (18 DUPLICATES REMOVED)

Connecting via Winsock to STN

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LOGINID: sssptau188hx1

PASSWORD:

TERMINAL (ENTER 1, 2, 3, OR ?):2

* * * * * * * * * * * * * * * Welcome to STN International * * * * * * * * * * * * *

NEWS 1 Web Page URLs for STN Seminar Schedule - N. America
NEWS 2 "Ask CAS" for self-help around the clock
NEWS 3 May 12 EXTEND option available in structure searching
NEWS 4 May 12 Polymer links for the POLYLINK command completed in REGISTRY
NEWS 5 May 27 New UPM (Update Code Maximum) field for more efficient patent SDIs in CAplus
NEWS 6 May 27 CAplus super roles and document types searchable in REGISTRY
NEWS 7 Jun 22 STN Patent Forums to be held July 19-22, 2004
NEWS 8 Jun 28 Additional enzyme-catalyzed reactions added to CASREACT
NEWS 9 Jun 28 ANTE, AQUALINE, BIOENG, CIVILENG, ENVIROENG, MECHENG, and WATER from CSA now available on STN(R)
NEWS 10 Jul 12 BEILSTEIN enhanced with new display and select options, resulting in a closer connection to BABS

NEWS EXPRESS MARCH 31 CURRENT WINDOWS VERSION IS V7.00A, CURRENT MACINTOSH VERSION IS V6.0c(ENG) AND V6.0Jc(JP), AND CURRENT DISCOVER FILE IS DATED 26 APRIL 2004
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NEWS INTER General Internet Information
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FILE 'HOME' ENTERED AT 08:39:20 ON 14 JUL 2004

=> INDEX BIOSCIENCE
FILE 'DRUGMONOG' ACCESS NOT AUTHORIZED
COST IN U.S. DOLLARS

| | |
|---------------------|------------------|
| SINCE FILE
ENTRY | TOTAL
SESSION |
| 0.21 | 0.21 |

INDEX 'ADISCTI, ADISINSIGHT, ADISNEWS, AGRICOLA, ANABSTR, AQUASCI, BIOBUSINESS,
BIOCOMMERCE, BIOSIS, BIOTECHABS, BIOTECHDS, BIOTECHNO, CABA, CANCERLIT,
CAPLUS, CEABA-VTB, CEN, CIN, CONFSCI, CROPB, CROPU, DISSABS, DDFB, DDFU,
DGENE, DRUGB, DRUGMONOG2, ...' ENTERED AT 08:39:32 ON 14 JUL 2004

70 FILES IN THE FILE LIST IN STNINDEX

Enter SET DETAIL ON to see search term postings or to view
search error messages that display as 0* with SET DETAIL OFF.

=> S KLUYVEROMYCES SAME (FOOD OR FOODS OR DRINK OR DRINKS)
MISSING OPERATOR 'SAME (FOOD'

The search profile that was entered contains terms or
nested terms that are not separated by a logical operator.

=> S KLUYVEROMYCES NEAR20 (FOOD OR FOODS OR DRINK OR DRINKS)
MISSING OPERATOR 'NEAR20 (FOOD'

The search profile that was entered contains terms or
nested terms that are not separated by a logical operator.

=> S KLUYVEROMYCES (SAME) (FOOD OR FOODS OR DRINK OR DRINKS)
MISSING OPERATOR 'VEROMYCES (SAME'

The search profile that was entered contains terms or
nested terms that are not separated by a logical operator.

=> S KLUYVEROMYCES (S) (FOOD OR FOODS OR DRINK OR DRINKS)

| | | |
|-----|------|-------------|
| 23 | FILE | AGRICOLA |
| 2 | FILE | AQUASCI |
| 12 | FILE | BIOBUSINESS |
| 2 | FILE | BIOCOMMERCE |
| 62 | FILE | BIOSIS |
| 106 | FILE | BIOTECHABS |
| 106 | FILE | BIOTECHDS |
| 22 | FILE | BIOTECHNO |
| 65 | FILE | CABA |
| 96 | FILE | CAPLUS |
| 5 | FILE | CEABA-VTB |
| 5 | FILE | CIN |
| 7 | FILE | DISSABS |
| 2 | FILE | DDFU |
| 81 | FILE | DGENE |

28 FILES SEARCHED...

| | | |
|-----|------|-------------|
| 2 | FILE | DRUGU |
| 16 | FILE | EMBASE |
| 15 | FILE | ESBIOBASE |
| 2* | FILE | FEDRIP |
| 6 | FILE | FOREGE |
| 64 | FILE | FROSTI |
| 101 | FILE | FSTA |
| 7 | FILE | IFIPAT |
| 3 | FILE | JICST-EPLUS |
| 18 | FILE | LIFESCI |
| 4 | FILE | MEDLINE |
| 2 | FILE | NTIS |

51 FILES SEARCHED...

| | | |
|----|------|-----------|
| 20 | FILE | PASCAL |
| 7 | FILE | PROMT |
| 32 | FILE | SCISEARCH |
| 17 | FILE | TOXCENTER |
| 65 | FILE | USPATFULL |
| 1 | FILE | USPAT2 |
| 29 | FILE | WPIDS |
| 29 | FILE | WPINDEX |

35 FILES HAVE ONE OR MORE ANSWERS, 70 FILES SEARCHED IN STNINDEX

L1 QUE KLUYVEROMYCES (S) (FOOD OR FOODS OR DRINK OR DRINKS)

=> S KLUYVEROMYCES/TI (S) (FOOD OR FOODS OR DRINK OR DRINKS)

| | | |
|----|------|-------------|
| 0* | FILE | ADISINSIGHT |
| 8 | FILE | AGRICOLA |
| 2 | FILE | BIOBUSINESS |

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0* FILE BIOCOMMERCE
4 FILE BIOSIS
10 FILE BIOTECHABS
10 FILE BIOTECHDS
2 FILE BIOTECHNO
6 FILE CAPLUS
2 FILE DISSABS
25 FILES SEARCHED...
0* FILE DRUGMONOG2
0* FILE IMSRESEARCH
1 FILE EMBASE
2 FILE ESBIOBASE
0* FILE FEDRIP
0* FILE FOREGE
1 FILE FROSTI
1 FILE FSTA
1 FILE IFIPAT
0* FILE IMSPRODUCT
1 FILE LIFESCI
1 FILE MEDLINE
49 FILES SEARCHED...
1 FILE PASCAL
0* FILE PHAR
3 FILE SCISEARCH
1 FILE TOXCENTER
4 FILE WPIDS
4 FILE WPINDEX
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20 FILES HAVE ONE OR MORE ANSWERS, 70 FILES SEARCHED IN STNINDEX

L2 QUE KLUYVEROMYCES/TI (S) (FOOD OR FOODS OR DRINK OR DRINKS)

| => FILE HITS | COST IN U.S. DOLLARS | SINCE FILE ENTRY | TOTAL SESSION |
|---------------------|----------------------|------------------|---------------|
| FULL ESTIMATED COST | | 6.27 | 6.48 |

FILE 'BIOTECHABS' ACCESS NOT AUTHORIZED

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=> S L2
L3 51 L2

=> DUP REM L3
PROCESSING COMPLETED FOR L3
L4 33 DUP REM L3 (18 DUPLICATES REMOVED)
ANSWERS '1-10' FROM FILE BIOTECHDS
ANSWERS '11-18' FROM FILE AGRICOLA
ANSWERS '19-22' FROM FILE CAPLUS
ANSWERS '23-24' FROM FILE BIOSIS
ANSWERS '25-27' FROM FILE WPIDS
ANSWERS '28-29' FROM FILE BIOBUSINESS
ANSWERS '30-31' FROM FILE DISSABS
ANSWER '32' FROM FILE FROSTI
ANSWER '33' FROM FILE IFIPAT

=> D TI 1-33

L4 ANSWER 1 OF 33 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
TI Yeast culture medium;
 used for detection and measurement of **Kluyveromyces**
 marxianus food contamination

L4 ANSWER 2 OF 33 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
TI Screening of yeasts for the production of the aroma compound
 2-phenylethanol in a molasses-based medium;
 involving **Kluyveromyces** marxianus culture medium screening
 for use as a fragrance and food-additive

L4 ANSWER 3 OF 33 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
TI Making lactic acid by culturing Pichia having crabtree-negative phenotype

- and having exogenous gene encoding lactate dehydrogenase in culture medium comprising glucose under aerobic conditions and anaerobic conditions;
with use of **Kluyveromyces** sp., **Pichia** sp. and **Hansenula** sp. culture medium optimization and lactate-dehydrogenase for use as a preservative and **food-additive**
- L4 ANSWER 4 OF 33 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
TI Non-conventional yeasts;
yeast, e.g. **Schwanniomyces occidentalis**, **Kluyveromyces lactis**, **Saccharomyces cerevisiae** characterization and applications, e.g. **food**, beverage, surfactant and ethanol preparation; a review
- L4 ANSWER 5 OF 33 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
TI New polypeptides with antimicrobial activity useful as antibacterial or antifungal agents and food preservatives;
killer toxin-related protein production, purification and characterization from **Kluyveromyces lactis** for use as an antibiotic or fungicide for therapy or in the **food** industry
- L4 ANSWER 6 OF 33 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
TI Production of fructose-glucose syrup from inulin-containing material by hydrolysis with immobilized yeast cells;
Kluyveromyces marxianus immobilization and growth on Jerusalem artichoke, for use in the **food** industry
- L4 ANSWER 7 OF 33 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
TI The influence of yeast on thermophilic composting of food waste; **food** industry waste-disposal using **Bacillus** sp. and **Kluyveromyces marxianus**
- L4 ANSWER 8 OF 33 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
TI Method for protein stabilization in yeast peroxisome;
food-additive production by brazil nut 2S protein, protein-E or protein-ELE expression in **Saccharomyces cerevisiae** or **Kluyveromyces marxianus**
- L4 ANSWER 9 OF 33 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
TI DNA sequence encoding arabinan-degrading enzyme derived from **Aspergillus**, **Dichotomitus**, **Corticium**, **Phytophthora**, **Rhodotorula**, **Penicillium**, using plasmid series pAGabfB3, plasmid series pIM900, plasmid series pIM950; expression in **Aspergillus**, **Trichoderma**, **Bacillus**, **Kluyveromyces lactis**, **Saccharomyces cerevisiae**; for use in **food** industry and paper industry
- L4 ANSWER 10 OF 33 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
TI A high-performance membrane bioreactor for continuous fermentation of lactose to ethanol;
using **Kluyveromyces fragilis**; utilization of agricultural residues and **food** processing waste
- L4 ANSWER 11 OF 33 AGRICOLA Compiled and distributed by the National Agricultural Library of the Department of Agriculture of the United States of America. It contains copyrighted materials. All rights reserved.
(2004) on STN DUPLICATE 1
TI Nutritional profile of **food** yeast **Kluyveromyces fragilis** biomass grown on whey.
- L4 ANSWER 12 OF 33 AGRICOLA Compiled and distributed by the National Agricultural Library of the Department of Agriculture of the United States of America. It contains copyrighted materials. All rights reserved.
(2004) on STN
TI Yeast extract **Saccharomyces cerevisiae**, **Saccharomyces uvarum**, **Kluyveromyces fragilis**, **Candida utilis**, used as a **food**

- additive. Industrial enzymology : the application of enzymes in industry / edited by T. Godfrey and J. Reichelt.
- L4 ANSWER 13 OF 33 AGRICOLA Compiled and distributed by the National Agricultural Library of the Department of Agriculture of the United States of America. It contains copyrighted materials. All rights reserved. (2004) on STN
- TI The importance of residual aerobic fermentation in aerated medium for the production of yeast from glucidic substrates [**Kluyveromyces fragilis**, **food yeasts**].
- L4 ANSWER 14 OF 33 AGRICOLA Compiled and distributed by the National Agricultural Library of the Department of Agriculture of the United States of America. It contains copyrighted materials. All rights reserved. (2004) on STN
- TI Utilizing yeast-whey proteins, to improve the nutritional value of snack **foods** Cottage cheese, **Kluyveromyces fragilis**.
- L4 ANSWER 15 OF 33 AGRICOLA Compiled and distributed by the National Agricultural Library of the Department of Agriculture of the United States of America. It contains copyrighted materials. All rights reserved. (2004) on STN
- TI Frozen concentrated cultures of **Kluyveromyces fragilis** [used to produce a yeast-whey protein material to be used as a **food supplement** for humans and animals, by-products of Cottage cheese production]
- L4 ANSWER 16 OF 33 AGRICOLA Compiled and distributed by the National Agricultural Library of the Department of Agriculture of the United States of America. It contains copyrighted materials. All rights reserved. (2004) on STN
- TI Stability and enzymatic properties of Beta-galatosidase from **Kluyveromyces fragilis** [**yeast, food biochemistry**]
- L4 ANSWER 17 OF 33 AGRICOLA Compiled and distributed by the National Agricultural Library of the Department of Agriculture of the United States of America. It contains copyrighted materials. All rights reserved. (2004) on STN
- TI "Wheyfers": a high protein snack **food** made from yeast, **Kluyveromyces fragilis** [**Whey, by-products of cheese production**]
- L4 ANSWER 18 OF 33 AGRICOLA Compiled and distributed by the National Agricultural Library of the Department of Agriculture of the United States of America. It contains copyrighted materials. All rights reserved. (2004) on STN
- TI Food value of ssngle-cell protien [**Whey, yeast, Kluyveromyces fragilis**]
Valor biológico de porteinias celulares
- L4 ANSWER 19 OF 33 CAPLUS COPYRIGHT 2004 ACS on STN DUPLICATE 3
- TI Some biochemical changes during fermentation of **food yeast Kluyveromyces fragilis** in whey
- L4 ANSWER 20 OF 33 CAPLUS COPYRIGHT 2004 ACS on STN
- TI Direct **food** substances affirmed as generally recognized as safe; chymosin enzyme preparation derived from genetically modified **Kluyveromyces marxianus** (Hansen) Van Der Walt variety lactis (Dombrowski) Johannsen et Van Der Walt
- L4 ANSWER 21 OF 33 CAPLUS COPYRIGHT 2004 ACS on STN
- TI Direct **food** substances affirmed as generally recognized as safe; lactase enzyme preparation from **Kluyveromyces lactis**
- L4 ANSWER 22 OF 33 CAPLUS COPYRIGHT 2004 ACS on STN
- TI Preparation and properties of **Kluyveromyces lactis**

- β -galactosidase and its application in food industry
- L4 ANSWER 23 OF 33 BIOSIS COPYRIGHT 2004 BIOLOGICAL ABSTRACTS INC. on STN
DUPLICATE 4
- TI Influence of some nitrogenous sources on the production of food yeast **Kluyveromyces fragilis**.
- L4 ANSWER 24 OF 33 BIOSIS COPYRIGHT 2004 BIOLOGICAL ABSTRACTS INC. on STN
TI PURIFICATION OF FOOD GRADE PECTINASE FROM **KLUYVEROMYCES -MARXIANUS**.
- L4 ANSWER 25 OF 33 WPIDS COPYRIGHT 2004 THOMSON DERWENT on STN
TI Microbial preparation of liquid composition containing gamma-lactone - comprises culturing **Kluyveromyces** microorganism(s) in nitrogen-containing medium under aerobic conditions, used in foods and perfumes.
- L4 ANSWER 26 OF 33 WPIDS COPYRIGHT 2004 THOMSON DERWENT on STN
TI Palmitoleic acid preparation - by culture of **Kluyveromyces polysporus**, useful as antitumour pharmaceuticals, foods, cosmetics, etc..
- L4 ANSWER 27 OF 33 WPIDS COPYRIGHT 2004 THOMSON DERWENT on STN
TI A fermented drink and method of production from wheat germ-juice - comprising fermentation with **kluyveromyces lactis** or lactic acid bacterium and ethyl alcohol.
- L4 ANSWER 28 OF 33 BIOBUSINESS COPYRIGHT 2004 BIOSIS on STN
TI Beta-Galactosidase from **Kluyveromyces lactis** immobilized on to thiolsulfinate-thiolsulfonate supports for lactose hydrolysis in milk and dairy by-products. RESEARCH ARTICLE; **KLUYVEROMYCES LACTIS**; CONTAMINANT; FUNGUS; ENZYMOLOGY; FOODS; DAIRY BY-PRODUCTS; LACTOSE; HYDROLYSIS; MILK; FOOD CONTAMINATION; BETA-GALACTOSIDASE; EC 3.2.1.23; THIOLSULFINATE.THIOLSULFONATE SUPPORTS; FOOD INDUSTRY
- L4 ANSWER 29 OF 33 BIOBUSINESS COPYRIGHT 2004 BIOSIS on STN
TI Direct food substances affirmed as generally recognized as safe; chymosin enzyme preparation derived from genetically modified **Kluyveromyces marxianus** (Hansen) Van Der Walt variety **lactis** (Dombrowski) Johannsen et Van Der Walt.
- L4 ANSWER 30 OF 33 DISSABS COPYRIGHT (C) 2004 ProQuest Information and Learning Company; All Rights Reserved on STN
TI GROWTH, METABOLIC AND ULTRASTRUCTURAL PROPERTIES OF FOOD SPOILAGE YEASTS CULTURED UNDER DIFFERENT ENVIRONMENTAL CONDITIONS (DEBARYOMYCES HANSENII, YARROWIA LIPOLYTICA, **KLUYVEROMYCES MARXIANUS**, ZYGOSACCHAROMYCES, KLOECKERA APICULATA, SACCHAROMYCES CEREVISIAE, PICHIA MEMBRANAEFACIENS)
- L4 ANSWER 31 OF 33 DISSABS COPYRIGHT (C) 2004 ProQuest Information and Learning Company; All Rights Reserved on STN
TI ENZYME PRODUCTION BY A LACTOSE-FERMENTING YEAST FROM FOOD PROCESSING WASTES (**KLUYVEROMYCES MARXIANUS**)
- L4 ANSWER 32 OF 33 FROSTI COPYRIGHT 2004 LFRA on STN
TI Process for obtaining and using a culture medium in order to detect differentially and to number **Kluyveromyces marxianus** food contaminants.
- L4 ANSWER 33 OF 33 IFIPAT COPYRIGHT 2004 IFI on STN
TI METHOD OF MANUFACTURING A HIGH PROTEIN SNACK FOOD; INOCULATING WHEY WITH **KLUYVEROMYCES**; INCUBATION; HEATING TO PRECIPITATE PROTEIN; DRYING; MIXING WITH EGG WHITES, SALT, LEAVENING AGENT, FILLER; SHAPING; FRYING; MICROWAVE COOKING

=> D HIS

(FILE 'HOME' ENTERED AT 08:39:20 ON 14 JUL 2004)

INDEX 'ADISCTI, ADISINSIGHT, ADISNEWS, AGRICOLA, ANABSTR, AQUASCI, BIOBUSINESS, BIOCOMMERCE, BIOSIS, BIOTECHABS, BIOTECHDS, BIOTECHNO, CABA, CANCERLIT, CAPLUS, CEABA-VTB, CEN, CIN, CONFSCI, CROPB, CROPU, DISSABS, DDFB, DDFU, DGENE, DRUGB, DRUGMONOG2, ...' ENTERED AT 08:39:32 ON 14 JUL 2004

SEA KLUYVEROMYCES (S) (FOOD OR FOODS OR DRINK OR DRINKS)

23 FILE AGRICOLA
2 FILE AQUASCI
12 FILE BIOBUSINESS
2 FILE BIOCOMMERCE
62 FILE BIOSIS
106 FILE BIOTECHABS
106 FILE BIOTECHDS
22 FILE BIOTECHNO
65 FILE CABA
96 FILE CAPLUS
5 FILE CEABA-VTB
5 FILE CIN
7 FILE DISSABS
2 FILE DDFU
81 FILE DGENE
2 FILE DRUGU
16 FILE EMBASE
15 FILE ESBIOBASE
2* FILE FEDRIP
6 FILE FOREGE
64 FILE FROSTI
101 FILE FSTA
7 FILE IFIPAT
3 FILE JICST-EPLUS
18 FILE LIFESCI
4 FILE MEDLINE
2 FILE NTIS
20 FILE PASCAL
7 FILE PROMT
32 FILE SCISEARCH
17 FILE TOXCENTER
65 FILE USPATFULL
1 FILE USPAT2
29 FILE WPIDS
29 FILE WPINDEX

L1 QUE KLUYVEROMYCES (S) (FOOD OR FOODS OR DRINK OR DRINKS)

SEA KLUYVEROMYCES/TI (S) (FOOD OR FOODS OR DRINK OR DRINKS)

0* FILE ADISINSIGHT
8 FILE AGRICOLA
2 FILE BIOBUSINESS
0* FILE BIOCOMMERCE
4 FILE BIOSIS
10 FILE BIOTECHABS
10 FILE BIOTECHDS
2 FILE BIOTECHNO
6 FILE CAPLUS
2 FILE DISSABS
0* FILE DRUGMONOG2
0* FILE IMSRESEARCH
1 FILE EMBASE

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2 FILE ESBIOBASE
0* FILE FEDRIP
0* FILE FOREGE
1 FILE FROSTI
1 FILE FSTA
1 FILE IFIPAT
0* FILE IMSPRODUCT
1 FILE LIFESCI
1 FILE MEDLINE
1 FILE PASCAL
0* FILE PHAR
3 FILE SCISEARCH
1 FILE TOXCENTER
4 FILE WPIDS
4 FILE WPINDEX
L2 QUE KLUYVEROMYCES/TI (S) (FOOD OR FOODS OR DRINK OR DRINKS)
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FILE 'BIOTECHDS, AGRICOLA, CAPLUS, BIOSIS, WPIDS, SCISEARCH, BIOBUSINESS,
BIOTECHNO, DISSABS, ESBIOBASE, EMBASE, FROSTI, FSTA, IFIPAT, LIFESCI,
MEDLINE, PASCAL, TOXCENTER' ENTERED AT 08:46:03 ON 14 JUL 2004
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L3 51 S L2
L4 33 DUP REM L3 (18 DUPLICATES REMOVED)
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=> S KLUYVEROMYCES (W) (LACTIS OR MARXIANUS) (S) (FOOD OR FOODS OR DRINK OR DRINKS)
AND PD<=20000719
'20000719' NOT A VALID FIELD CODE
3 FILES SEARCHED...
4 FILES SEARCHED...
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<-----User Break----->
D HIS
SEARCH ENDED BY USER
5 FILES SEARCHED...
SEARCH ENDED BY USER
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=> D HIS

(FILE 'HOME' ENTERED AT 08:39:20 ON 14 JUL 2004)
```

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INDEX 'ADISCTI, ADISINSIGHT, ADISNEWS, AGRICOLA, ANABSTR, AQUASCI,
BIOBUSINESS, BIOCOMMERCE, BIOSIS, BIOTECHABS, BIOTECHDS, BIOTECHNO, CABA,
CANCERLIT, CAPLUS, CEABA-VTB, CEN, CIN, CONFSCI, CROPB, CROPUP, DISSABS,
DDFB, DDFU, DGENE, DRUGB, DRUGMONOG2, ...' ENTERED AT 08:39:32 ON 14 JUL
2004
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SEA KLUYVEROMYCES (S) (FOOD OR FOODS OR DRINK OR DRINKS)
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23 FILE AGRICOLA
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81 FILE DGENE
2 FILE DRUGU
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16 FILE EMBASE
15 FILE ESBIOBASE
2* FILE FEDRIP
6 FILE FOREGE
64 FILE FROSTI
101 FILE FSTA
7 FILE IFIPAT
3 FILE JICST-EPLUS
18 FILE LIFESCI
4 FILE MEDLINE
2 FILE NTIS
20 FILE PASCAL
7 FILE PROMT
32 FILE SCISEARCH
17 FILE TOXCENTER
65 FILE USPATFULL
1 FILE USPAT2
29 FILE WPIDS
29 FILE WPIINDEX

L1 QUE KLUYVEROMYCES (S) (FOOD OR FOODS OR DRINK OR DRINKS)

SEA KLUYVEROMYCES/TI (S) (FOOD OR FOODS OR DRINK OR DRINKS)

0* FILE ADISINSIGHT
8 FILE AGRICOLA
2 FILE BIOBUSINESS
0* FILE BIOCOMMERCE
4 FILE BIOSIS
10 FILE BIOTECHABS
10 FILE BIOTECHDS
2 FILE BIOTECHNO
6 FILE CAPLUS
2 FILE DISSABS
0* FILE DRUGMONOG2
0* FILE IMSRESEARCH
1 FILE EMBASE
2 FILE ESBIOBASE
0* FILE FEDRIP
0* FILE FOREGE
1 FILE FROSTI
1 FILE FSTA
1 FILE IFIPAT
0* FILE IMSPRODUCT
1 FILE LIFESCI
1 FILE MEDLINE
1 FILE PASCAL
0* FILE PHAR
3 FILE SCISEARCH
1 FILE TOXCENTER
4 FILE WPIDS
4 FILE WPIINDEX

L2 QUE KLUYVEROMYCES/TI (S) (FOOD OR FOODS OR DRINK OR DRINKS)

FILE 'BIOTECHDS, AGRICOLA, CAPLUS, BIOSIS, WPIDS, SCISEARCH, BIOBUSINESS,
BIOTECHNO, DISSABS, ESBIOBASE, EMBASE, FROSTI, FSTA, IFIPAT, LIFESCI,
MEDLINE, PASCAL, TOXCENTER' ENTERED AT 08:46:03 ON 14 JUL 2004

L3 51 S L2

L4 33 DUP REM L3 (18 DUPLICATES REMOVED)

=> S KLUYVEROMYCES (W) (LACTIS OR MARXIANUS) (S) (FOOD OR FOODS OR DRINK OR DRINKS)
17 FILES SEARCHED...

L5 360 KLUYVEROMYCES (W) (LACTIS OR MARXIANUS) (S) (FOOD OR FOODS OR
DRINK OR DRINKS)

=> DUP REM
ENTER L# LIST OR (END) :.

=> DUP REM L5
PROCESSING COMPLETED FOR L5

L6 238 DUP REM L5 (122 DUPLICATES REMOVED)
ANSWERS '1-57' FROM FILE BIOTECHDS
ANSWERS '58-68' FROM FILE AGRICOLA
ANSWERS '69-115' FROM FILE CAPLUS
ANSWERS '116-142' FROM FILE BIOSIS
ANSWERS '143-148' FROM FILE WPIDS
ANSWERS '149-158' FROM FILE SCISEARCH
ANSWERS '159-165' FROM FILE BIOBUSINESS
ANSWERS '166-170' FROM FILE DISSABS
ANSWERS '171-199' FROM FILE FROSTI
ANSWERS '200-232' FROM FILE FSTA
ANSWERS '233-235' FROM FILE IFIPAT
ANSWERS '236-237' FROM FILE LIFESCI
ANSWER '238' FROM FILE TOXCENTER

=> D TI 1-238

L6 ANSWER 1 OF 238 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
TI NMR conformation of an alkali-insoluble glucan from *Kluyveromyces marxianus* cultivated on a lactose-based medium;
polysaccharide production and characterization via fungus culture useful for food and pharmaceutical industry

L6 ANSWER 2 OF 238 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
TI Enzymatic hydrolysis of lactose, useful for treating lactose intolerance, comprises administration of a composition comprising two active lactases, with optimum pH ranges as found in the stomach and intestine; using fungus or bacterium lactase for sugar-intolerance therapy

L6 ANSWER 3 OF 238 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
TI High-temperature alcoholic fermentation of whey using *Kluyveromyces marxianus* IMB3 yeast immobilized on delignified cellulosic material; immobilized fungus lactose fermentation useful for alcohol beverage production

L6 ANSWER 4 OF 238 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
TI Bio-absorption filter for retaining harmful compounds, such as tar or benzo(alpha)pyrene, comprises a mixture of activated carbon and dehydrated yeasts cells used in fermentation of foods and alcohol beverages;
tar, acetaldehyde, acrolein, benzene, hydrogen cyanide, pyridine, nicotine removal from e.g. *Saccharomyces cerevisiae*, *Kluyveromyces marxianus*, *Candida pseudotropicalis*, *Yarrowia lipolytica*, *Pichia jadini* fermentation

L6 ANSWER 5 OF 238 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
TI New polypeptides with antimicrobial activity useful as antibacterial or antifungal agents and food preservatives;
killer toxin-related protein production, purification and characterization from *Kluyveromyces lactis* for use as an antibiotic or fungicide for therapy or in the food industry

L6 ANSWER 6 OF 238 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
TI Yeast culture medium;
used for detection and measurement of *Kluyveromyces marxianus* food contamination

L6 ANSWER 7 OF 238 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
TI Microbial preparation of liquid composition containing gamma-lactone;

- gamma-decalactone flavor production by *Kluyveromyces lactis*, *Kluyveromyces aestuarii*, *Kluyveromyces bulgaricus* or *Kluyveromyces wickerhamii*
- L6 ANSWER 8 OF 238 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
TI Production of ethanol at 45 deg on starch-containing media by mixed cultures of thermotolerant, ethanol-producing *Kluyveromyces marxianus* IMB3;
and the thermophilic filamentous fungus *Talaromyces emersonii* CBS814.70, using a starch-containing medium supplemented with amylase
- L6 ANSWER 9 OF 238 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
TI *Kluyveromyces marxianus*: a potential source of diacetyl-reductase; potential application for the removal of diacetyl from beer and for diacetyl determination in food
- L6 ANSWER 10 OF 238 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
TI Purification and characterization of diacetyl-reductase from *Kluyveromyces marxianus*; enzyme production for application in the food industry
- L6 ANSWER 11 OF 238 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
TI On the safety of *Kluyveromyces lactis* - a review; for recombinant protein production
- L6 ANSWER 12 OF 238 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
TI Food-grade vector to transform food-grade host cell; containing e.g. alpha-galactosidase gene to allow transformant selection, e.g. on raffinose
- L6 ANSWER 13 OF 238 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
TI Purification of food grade pectinase from *K. marxianus*; *Kluyveromyces marxianus* polygalacturonase enzyme purification, characterization; ethanol and single cell protein by-product (conference paper)
- L6 ANSWER 14 OF 238 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
TI Endopolygalacturonase production from *Kluyveromyces marxianus*. I. Resolution, purification, and partial characterization of the enzyme; polygalacturonase production, purification and characterization
- L6 ANSWER 15 OF 238 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
TI A process for the regeneration of aluminum alginate-immobilized microbial body inclusion; by treatment in a cross-linking liquor containing a N-source and the calcium salt of an inorganic or organic acid
- L6 ANSWER 16 OF 238 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
TI Making a selected organic product e.g. lactic acid, useful as preservatives or additives in food, pharmaceutical or cosmetic products, comprises providing and culturing a microorganism exhibiting a crabtree-negative phenotype; vector-mediated gene transfer and expression in host cell for strain improvement and C-acid preparation
- L6 ANSWER 17 OF 238 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
TI Detecting a eukaryotic species in a sample, useful in food production, industrial processing or human and animal health, by using probes derived from the intergenic region of pairs of divergently transcribed histone genes; for use in disease diagnosis
- L6 ANSWER 18 OF 238 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
TI Vegetable-processing composition for killing or inhibiting growth of spoilage or pathogenic microorganisms in fermented foods e.g. vegetables,

- comprises fermentation microorganisms and killer yeasts;
lactic acid preparation fermentation by yeast or bacterium
fermentation and biological control agent evaluation
- L6 ANSWER 19 OF 238 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
TI Novel nitrilase polypeptide, useful for making (R)- or
(S)-ethyl-4-cyano-3-hydroxybutyric acid or (R)- or (S)-mandelic acid or
(S)- or (R)-phenyl lactic acid derivative and for producing
pharmaceutical composition, and food additive;
vector-mediated recombinant protein gene transfer and expression in
host cell for use in pharmaceutical and food industry and peptidomics
- L6 ANSWER 20 OF 238 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
TI Screening of yeasts for the production of the aroma compound
2-phenylethanol in a molasses-based medium;
involving **Kluyveromyces marxianus** culture medium
screening for use as a fragrance and food-additive
- L6 ANSWER 21 OF 238 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
TI Lactose enzymatic hydrolyzing composition for treating or controlling
symptoms of lactose intolerance in humans, comprises two active lactase
having different optimum pH ranges;
bacterium or fungus enzyme for lactose hydrolysis for use in disease
therapy
- L6 ANSWER 22 OF 238 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
TI Non-conventional yeasts;
yeast, e.g. *Schwanniomyces occidentalis*, **Kluyveromyces**
lactis, *Saccharomyces cerevisiae* characterization and
applications, e.g. food, beverage, surfactant and ethanol
preparation; a review
- L6 ANSWER 23 OF 238 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
TI Novel process for the preparation of hydroxy fatty acid useful in the
production of delta-lactone at a reduced cost;
Pediococcus pentosaceous, *Bifidobacterium bifidum*, **Kluyveromyces** sp.,
Zygosaccharomyces sp., *Pichia jadinii* or *Saccharomyces cerevisiae*
- L6 ANSWER 24 OF 238 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
TI Immobilization system of **Kluyveromyces marxianus** cells in barium alginate
for inulin hydrolysis;
inulinase-catalyzed reaction for fructose sweetener, food-additive and
pharmaceutical manufacture
- L6 ANSWER 25 OF 238 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
TI Production of yeast biomass useful as ingredients for dough rising and as
a source of heterologous proteins or peptides, involves cultivation of
yeast culture comprising functionally deleted hexokinase-2 gene;
involving *Saccharomyces cerevisiae*, **Kluyveromyces lactis** and
Kluyveromyces marxianus
- L6 ANSWER 26 OF 238 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
TI Yeast strain transformed with lactic-dehydrogenase gene;
Kluyveromyces lactis transformed with cattle recombinant
lactate-dehydrogenase used to produce lactic acid
- L6 ANSWER 27 OF 238 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
TI Expression of a catalytic domain of a *Neocallimastix frontalis*
endoxylanase gene (*xyn3*) in **Kluyveromyces lactis** and *Penicillium*
roqueforti;
vector plasmid pKLUX3A-mediated gene transfer and expression in yeast,
used in the food, feedstuff and paper industry
- L6 ANSWER 28 OF 238 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
TI Recombinant lactoferrin;

- vector-mediated gene transfer and expression in yeast e.g. *Aspergillus* spp., used as food-additive, feed-additive, antibiotic or virucide, etc.
- L6 ANSWER 29 OF 238 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
TI Preparation of polysaccharides, especially glucans and mannans by alcoholic fermentation;
mannan and glucan polysaccharide production by *Saccharomyces* or *Kluyveromyces* sp. fermentation
- L6 ANSWER 30 OF 238 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
TI Production of fructose-glucose syrup from inulin-containing material by hydrolysis with immobilized yeast cells;
Kluyveromyces marxianus immobilization and growth on Jerusalem artichoke, for use in the food industry
- L6 ANSWER 31 OF 238 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
TI Oligosaccharides extracted from cell walls of *Kluyveromyces marxianus* grown on whey;
for use as a food-additive
- L6 ANSWER 32 OF 238 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
TI The influence of yeast on thermophilic composting of food waste;
food industry waste-disposal using *Bacillus* sp. and *Kluyveromyces marxianus*
- L6 ANSWER 33 OF 238 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
TI Readily soluble extract of Myricaceae plant, having high antioxidant effect;
antioxidant production from *Myrica rubra* or *Myrica gale* extract by transgalactosylation using beta-galactosidase
- L6 ANSWER 34 OF 238 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
TI Enzyme with aminopeptidase activity;
gene cloning and expression for use in protein hydrolyzate bitterness removal, baking, brewing, etc.
- L6 ANSWER 35 OF 238 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
TI Optimum conditions for the isolation of *Kluyveromyces marxianus* mutants; nitrosoguanidine and UV irradiation mutagenesis, and auxotrophic mutant transformation for the development of a host-vector system using his3 as an auxotrophic marker
- L6 ANSWER 36 OF 238 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
TI Isolation and characterization of mutants as an approach to a transformation system in *Kluyveromyces marxianus*;
mutagenesis and histidine auxotroph selection
- L6 ANSWER 37 OF 238 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
TI Effects of cultivation conditions on the production of heterologous alpha-galactosidase by *Kluyveromyces lactis*;
using urea as a N-source in shake flask and chemostat cultivation; use in food and pharmaceutical applications
- L6 ANSWER 38 OF 238 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
TI Optimum conditions for the isolation of *Kluyveromyces marxianus* mutants; *Saccharomyces cerevisiae* HIS3 gene cloning and plasmid pKRHIS expression in *K. marxianus* (conference abstract)
- L6 ANSWER 39 OF 238 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
TI Method for protein stabilization in yeast peroxisome;
food-additive production by brazil nut 2S protein, protein-E or protein-ELE expression in *Saccharomyces cerevisiae* or *Kluyveromyces marxianus*

- L6 ANSWER 40 OF 238 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
TI Whole glucan particles for food products;
purification from e.g. *Saccharomyces cerevisiae*, *Pichia rhodanensis*,
Torulopsis bovina, *Candida cloacae*, etc.; beta-1,3-bond alteration
using laminarinase, acid or recombinant method
- L6 ANSWER 41 OF 238 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
TI New strong transcriptional promoter from *Kluyveromyces lactis*;
plasmid vector or DNA cassette for e.g. human serum albumin gene
cloning and expression in yeast
- L6 ANSWER 42 OF 238 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
TI DNA sequence encoding arabinan-degrading enzyme derived from *Aspergillus*,
Dichotomitus, *Corticium*, *Phytophthora*, *Rhodotorula*, *Penicillium*, using
plasmid series pAGabfB3, plasmid series pIM900, plasmid series pIM950;
expression in *Aspergillus*, *Trichoderma*, *Bacillus*,
Kluyveromyces lactis, *Saccharomyces cerevisiae*; for
use in food industry and paper industry
- L6 ANSWER 43 OF 238 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
TI Biotechnology in South East Asia and opportunities for foreign
investment;
biotechnology in Thailand, Malaysia and Singapore
- L6 ANSWER 44 OF 238 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
TI Foreign gene expression in yeast: a review;
recombinant protein gene expression in *Saccharomyces cerevisiae*
- L6 ANSWER 45 OF 238 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
TI Whole glucan particles with increased resistance to beta-1,3-glucanase;
isolation from e.g. mutant *Saccharomyces cerevisiae*,
Schizosaccharomyces pombe, etc.; use as food stabilizer or thickener
- L6 ANSWER 46 OF 238 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
TI Fungicide agents PF-101, PF-102 and degradation products;
Paecilomyces sp. fungicide PF-101 and PF-102 and degradation with
Pseudomonas sp. polygalactosamine-hydrolase; pesticide
- L6 ANSWER 47 OF 238 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
TI Current and potential food and non-food applications of fructans;
plant and microbial inulin and levan production, conversion and
application; review (conference paper)
- L6 ANSWER 48 OF 238 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
TI Expression of synthetic monellin-like protein;
sweetener gene cloning in *Saccharomyces cerevisiae*; vector
construction with hybrid transcription initiation region; DNA sequence
- L6 ANSWER 49 OF 238 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
TI Thaumatin II - a palatability protein;
gene cloning and expression in bacterium, yeast, hairy root culture,
transgenic plant e.g. potato for use as sweetener, feed-additive;
propagation
- L6 ANSWER 50 OF 238 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
TI Genetic engineering in flavor research;
products, processes and raw materials (conference paper)
- L6 ANSWER 51 OF 238 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
TI DNA sequence encoding monellin-type peptide sweetener;
for use in beverages, food, etc. or expression in plants for increased
sweetness in fruit, etc.
- L6 ANSWER 52 OF 238 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
TI Production of growth promoting factor for *Bifidobacterium* spp. (*bifidus*)

- factor);
by contacting lactose with resting cells of yeast strain producing galacto-oligosaccharides
- L6 ANSWER 53 OF 238 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
TI Kluyveromyces as a host for heterologous gene expression;
production and recovery of beta-galactosidase and chymosin from large-scale Kluyveromyces lactis fermentation (conference abstract)
- L6 ANSWER 54 OF 238 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
TI New recombinant vector coding for peptide with alpha-galactosidase activity;
useful for reducing the galactose content of galactomannans to give products useful as thickeners etc.
- L6 ANSWER 55 OF 238 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
TI Lactose hydrolysis in an enzymatic membrane reactor;
whey permeate hydrolysis using Kluyveromyces lactis
beta-galactosidase; enzyme recovery by ultrafiltration
- L6 ANSWER 56 OF 238 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
TI Will a recombinant DNA yeast be able to solve whey disposal problems-query;
potential ethanol and single cell protein production using recombinant Saccharomyces cerevisiae
- L6 ANSWER 57 OF 238 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
TI The yeast Kluyveromyces lactis as an efficient host for heterologous gene expression;
e.g. prochymosin, human serum albumin and phospholipase-A2 production and protein secretion; a review
- L6 ANSWER 58 OF 238 AGRICOLA Compiled and distributed by the National Agricultural Library of the Department of Agriculture of the United States of America. It contains copyrighted materials. All rights reserved.
(2004) on STN DUPLICATE 5
TI Temperature abuse initiating yeast growth in yoghurt.
- L6 ANSWER 59 OF 238 AGRICOLA Compiled and distributed by the National Agricultural Library of the Department of Agriculture of the United States of America. It contains copyrighted materials. All rights reserved.
(2004) on STN DUPLICATE 6
TI Evaluation of Kluyveromyces marxianus as a source of yeast autolysates.
- L6 ANSWER 60 OF 238 AGRICOLA Compiled and distributed by the National Agricultural Library of the Department of Agriculture of the United States of America. It contains copyrighted materials. All rights reserved.
(2004) on STN DUPLICATE 8
TI Lactobacillus plantarum MilAB 393 produces the antifungal cyclic dipeptides cyclo(L-Phe-L-Pro) and cyclo(L-Phe-trans-4-OH-L-Pro) and 3-phenyllactic acid.
- L6 ANSWER 61 OF 238 AGRICOLA Compiled and distributed by the National Agricultural Library of the Department of Agriculture of the United States of America. It contains copyrighted materials. All rights reserved.
(2004) on STN DUPLICATE 11
TI L-methionine degradation potentialities of cheese-ripening microorganisms.
- L6 ANSWER 62 OF 238 AGRICOLA Compiled and distributed by the National Agricultural Library of the Department of Agriculture of the United States of America. It contains copyrighted materials. All rights reserved.
(2004) on STN DUPLICATE 15
TI Spoilage yeasts in foods and beverages: characterisation and ecology for improved diagnosis and control.

- L6 ANSWER 63 OF 238 AGRICOLA Compiled and distributed by the National Agricultural Library of the Department of Agriculture of the United States of America. It contains copyrighted materials. All rights reserved.
(2004) on STN DUPLICATE 17
- TI A colorimetric technique for detecting trichothecenes and assessing relative potencies.
- L6 ANSWER 64 OF 238 AGRICOLA Compiled and distributed by the National Agricultural Library of the Department of Agriculture of the United States of America. It contains copyrighted materials. All rights reserved.
(2004) on STN DUPLICATE 18
- TI A differential medium for the isolation of *Kluyveromyces marxianus* and *Kluyveromyces lactis* from dairy products.
- L6 ANSWER 65 OF 238 AGRICOLA Compiled and distributed by the National Agricultural Library of the Department of Agriculture of the United States of America. It contains copyrighted materials. All rights reserved.
(2004) on STN DUPLICATE 22
- TI The effect of pH, sodium chloride, sucrose, sorbate and benzoate on the growth of food spoilage yeasts.
- L6 ANSWER 66 OF 238 AGRICOLA Compiled and distributed by the National Agricultural Library of the Department of Agriculture of the United States of America. It contains copyrighted materials. All rights reserved.
(2004) on STN DUPLICATE 39
- TI Effective reduction of lactose maldigestion in preschool children by direct addition of beta-galactosidases to milk at mealtime.
- L6 ANSWER 67 OF 238 AGRICOLA Compiled and distributed by the National Agricultural Library of the Department of Agriculture of the United States of America. It contains copyrighted materials. All rights reserved.
(2004) on STN DUPLICATE 40
- TI Effective in vivo hydrolysis of milk lactose by beta-galactosidases in the presence of solid foods.
- L6 ANSWER 68 OF 238 AGRICOLA Compiled and distributed by the National Agricultural Library of the Department of Agriculture of the United States of America. It contains copyrighted materials. All rights reserved.
(2004) on STN
- TI Production of bioingredients from *Kluyveromyces marxianus* grown on whey: an alternative.
- L6 ANSWER 69 OF 238 CAPLUS COPYRIGHT 2004 ACS on STN DUPLICATE 2
- TI Purification and characterization of a serine carboxypeptidase from *Kluyveromyces marxianus*
- L6 ANSWER 70 OF 238 CAPLUS COPYRIGHT 2004 ACS on STN DUPLICATE 3
- TI Evaluation of *Kluyveromyces marxianus* FII 510700 grown on a lactose-based medium as a source of a natural bioemulsifier
- L6 ANSWER 71 OF 238 CAPLUS COPYRIGHT 2004 ACS on STN DUPLICATE 14
- TI A chromogenic medium for the detection of yeasts with β -galactosidase and β -glucosidase activities from intermediate moisture foods
- L6 ANSWER 72 OF 238 CAPLUS COPYRIGHT 2004 ACS on STN DUPLICATE 25
- TI Incubation at low temperatures increases biomass yield in yeasts isolated from cold environments
- L6 ANSWER 73 OF 238 CAPLUS COPYRIGHT 2004 ACS on STN DUPLICATE 32
- TI Cloning and sequencing of the URA3 gene of *Kluyveromyces marxianus* CBS 6556
- L6 ANSWER 74 OF 238 CAPLUS COPYRIGHT 2004 ACS on STN DUPLICATE 38
- TI Utilization of salt whey for the production of yeast protein

- L6 ANSWER 75 OF 238 CAPLUS COPYRIGHT 2004 ACS on STN
TI Cerebroside-containing yeast and health food
- L6 ANSWER 76 OF 238 CAPLUS COPYRIGHT 2004 ACS on STN
TI Enzymic crosslinking of fungal protein for food use
- L6 ANSWER 77 OF 238 CAPLUS COPYRIGHT 2004 ACS on STN
TI Concentration of nonprotein nitrogenous substance L-carnitine of milk origin, L-carnitine concentrates, and their use
- L6 ANSWER 78 OF 238 CAPLUS COPYRIGHT 2004 ACS on STN
TI Production of volatile compounds by cheese-ripening yeasts: requirement for a methanethiol donor for S-methyl thioacetate synthesis by *Kluyveromyces lactis*
- L6 ANSWER 79 OF 238 CAPLUS COPYRIGHT 2004 ACS on STN
TI Antimicrobial activity of phenolic extracts from virgin olive oil
- L6 ANSWER 80 OF 238 CAPLUS COPYRIGHT 2004 ACS on STN
TI Identification of yeasts present in sour fermented foods and fodders
- L6 ANSWER 81 OF 238 CAPLUS COPYRIGHT 2004 ACS on STN
TI Nutritional profile of food yeast *Kluyveromyces fragilis* biomass grown on whey
- L6 ANSWER 82 OF 238 CAPLUS COPYRIGHT 2004 ACS on STN
TI Whey - an alternative raw material for food yeast production
- L6 ANSWER 83 OF 238 CAPLUS COPYRIGHT 2004 ACS on STN
TI Hypoglycemic food containing carbohydrate-degrading enzymes, oligosaccharides, and dietary fibers
- L6 ANSWER 84 OF 238 CAPLUS COPYRIGHT 2004 ACS on STN
TI Identification of yeasts present in sour fermented foods and fodders
- L6 ANSWER 85 OF 238 CAPLUS COPYRIGHT 2004 ACS on STN
TI Endosulfan degrading yeast isolated from food industry effluents and their role in environmental cleanup
- L6 ANSWER 86 OF 238 CAPLUS COPYRIGHT 2004 ACS on STN
TI Characterization of the yeast population in low water activity foods
- L6 ANSWER 87 OF 238 CAPLUS COPYRIGHT 2004 ACS on STN
TI Comparison of dichloran 18% glycerol (DG18) agar with general purpose mycological media for enumerating food spoilage yeasts
- L6 ANSWER 88 OF 238 CAPLUS COPYRIGHT 2004 ACS on STN
TI Inhibition of food spoilage yeasts and aflatoxigenic moulds by monoterpenes of the spice *Aframomum danielli*
- L6 ANSWER 89 OF 238 CAPLUS COPYRIGHT 2004 ACS on STN
TI Carbohydrates of cell walls of yeast used in food and feed
- L6 ANSWER 90 OF 238 CAPLUS COPYRIGHT 2004 ACS on STN
TI Some biochemical changes during fermentation of food yeast *Kluyveromyces fragilis* in whey
- L6 ANSWER 91 OF 238 CAPLUS COPYRIGHT 2004 ACS on STN
TI Isolation of URA5 gene from *Kluyveromyces lactis* and its use as selective marker for transformation
- L6 ANSWER 92 OF 238 CAPLUS COPYRIGHT 2004 ACS on STN
TI Preparation of frozen fermented foods using anti-freeze polypeptide-expressing microorganisms

- L6 ANSWER 93 OF 238 CAPLUS COPYRIGHT 2004 ACS on STN
TI Strain of *Saccharomyces lactis* for preparation of strong drink based on whey
- L6 ANSWER 94 OF 238 CAPLUS COPYRIGHT 2004 ACS on STN
TI Production of feta cheese with fermentation-produced chymosin from *Kluyveromyces lactis*
- L6 ANSWER 95 OF 238 CAPLUS COPYRIGHT 2004 ACS on STN
TI Food materials from chicory root inulin
- L6 ANSWER 96 OF 238 CAPLUS COPYRIGHT 2004 ACS on STN
TI Biological treatment of kitchen sewage effluents using enzymes
- L6 ANSWER 97 OF 238 CAPLUS COPYRIGHT 2004 ACS on STN
TI A promoter from a *Kluyveromyces lactis* gene and its use in the expression of foreign genes in yeasts
- L6 ANSWER 98 OF 238 CAPLUS COPYRIGHT 2004 ACS on STN
TI Recombinant enzyme for use in the food industry
- L6 ANSWER 99 OF 238 CAPLUS COPYRIGHT 2004 ACS on STN
TI Foods and beverages containing low-molecular-weight pectic acid
- L6 ANSWER 100 OF 238 CAPLUS COPYRIGHT 2004 ACS on STN
TI Pectinase manufacture with *Saccharomyces* for preparation of low molecular weight pectin for food and drink
- L6 ANSWER 101 OF 238 CAPLUS COPYRIGHT 2004 ACS on STN
TI Microbial processing of whey
- L6 ANSWER 102 OF 238 CAPLUS COPYRIGHT 2004 ACS on STN
TI Processing of cacao fruits and use as food materials
- L6 ANSWER 103 OF 238 CAPLUS COPYRIGHT 2004 ACS on STN
TI Direct food substances affirmed as generally recognized as safe; chymosin enzyme preparation derived from genetically modified *Kluyveromyces marxianus* (Hansen) Van Der Walt variety *lactis* (Dombrowski) Johannsen et Van Der Walt
- L6 ANSWER 104 OF 238 CAPLUS COPYRIGHT 2004 ACS on STN
TI Production of proteins and β -galactosidase from yeasts
- L6 ANSWER 105 OF 238 CAPLUS COPYRIGHT 2004 ACS on STN
TI Identification of volatile flavor constituents produced by *Kluyveromyces lactis*, *Ceratocystis moniliformis* and *Sporobolomyces odorus*
- L6 ANSWER 106 OF 238 CAPLUS COPYRIGHT 2004 ACS on STN
TI Chemical composition of yeast biomass
- L6 ANSWER 107 OF 238 CAPLUS COPYRIGHT 2004 ACS on STN
TI α -Factor leader-directed secretion of heterologous proteins from yeast
- L6 ANSWER 108 OF 238 CAPLUS COPYRIGHT 2004 ACS on STN
TI Texturing of protein-rich foods with glutaminase-containing recombinant microorganisms
- L6 ANSWER 109 OF 238 CAPLUS COPYRIGHT 2004 ACS on STN
TI Anti-yeasts antibodies capable of recognizing several yeasts or molds, hybrid cell lines producing such antibiotics, their preparation, kits containing them, and their use in the detection of yeasts or molds
- L6 ANSWER 110 OF 238 CAPLUS COPYRIGHT 2004 ACS on STN
TI Process for producing a proteinaceous product as food supplement

- L6 ANSWER 111 OF 238 CAPLUS COPYRIGHT 2004 ACS on STN
TI A note on estimation of food spoilage yeasts by measurement of adenosine triphosphate (ATP) after growth at various temperatures
- L6 ANSWER 112 OF 238 CAPLUS COPYRIGHT 2004 ACS on STN
TI Direct **food** substances affirmed as generally recognized as safe; lactase enzyme preparation from **Kluyveromyces lactis**
- L6 ANSWER 113 OF 238 CAPLUS COPYRIGHT 2004 ACS on STN
TI Preparation and properties of **Kluyveromyces lactis** β -galactosidase and its application in **food** industry
- L6 ANSWER 114 OF 238 CAPLUS COPYRIGHT 2004 ACS on STN
TI Industrial applications of fiber-entrapped enzymes
- L6 ANSWER 115 OF 238 CAPLUS COPYRIGHT 2004 ACS on STN
TI Conversion of whey solids to an edible yeast cell mass
- L6 ANSWER 116 OF 238 BIOSIS COPYRIGHT 2004 BIOLOGICAL ABSTRACTS INC. on STN
DUPLICATE 13
TI Antimicrobial activity of a 14-residue synthetic peptide against foodborne microorganisms.
- L6 ANSWER 117 OF 238 BIOSIS COPYRIGHT 2004 BIOLOGICAL ABSTRACTS INC. on STN
DUPLICATE 35
TI ANTIMICROBIAL ACTIVITY OF MICROGARD AGAINST FOOD SPOILAGE AND PATHOGENIC MICROORGANISMS.
- L6 ANSWER 118 OF 238 BIOSIS COPYRIGHT 2004 BIOLOGICAL ABSTRACTS INC. on STN
DUPLICATE 42
TI PRODUCTION OF PROTEINS FROM YEAST CELLS CURRENT TRENDS OF INDUSTRIAL RESIDUE USE.
- L6 ANSWER 119 OF 238 BIOSIS COPYRIGHT 2004 BIOLOGICAL ABSTRACTS INC. on STN
TI Functional genetics of industrial yeasts.
- L6 ANSWER 120 OF 238 BIOSIS COPYRIGHT 2004 BIOLOGICAL ABSTRACTS INC. on STN
TI Degradation of natural phosphorylated compounds and added polyphosphates in milk by *Pseudomonas fluorescens* CECT378, *Lactococcus lactis* CECT539, and *Kluyveromyces marxianus* CECT10584.
- L6 ANSWER 121 OF 238 BIOSIS COPYRIGHT 2004 BIOLOGICAL ABSTRACTS INC. on STN
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TI The role of olive oil in the preservation of yogurt cheese (labneh anbaris).
- L6 ANSWER 123 OF 238 BIOSIS COPYRIGHT 2004 BIOLOGICAL ABSTRACTS INC. on STN
TI The isolation and identification of yeasts obtained during the manufacture and ripening of Cheddar cheese.
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TI YEASTS.
- L6 ANSWER 125 OF 238 BIOSIS COPYRIGHT 2004 BIOLOGICAL ABSTRACTS INC. on STN
TI PRODUCTION OF YEAST POLYGALACTURONASE ON DAIRY WASTES.
- L6 ANSWER 126 OF 238 BIOSIS COPYRIGHT 2004 BIOLOGICAL ABSTRACTS INC. on STN
TI SINGLE CELL PROTEIN PRODUCTION FROM BEET PULP BY MIXED CULTURE.
- L6 ANSWER 127 OF 238 BIOSIS COPYRIGHT 2004 BIOLOGICAL ABSTRACTS INC. on STN
TI EFFECT OF TREATMENTS ON AEROBICALLY AND ANAEROBICALLY GROWN OR STARVED

- YEAST CELL IN DIFFERENT PH MENSTRA.
- L6 ANSWER 128 OF 238 BIOSIS COPYRIGHT 2004 BIOLOGICAL ABSTRACTS INC. on STN
TI PURIFICATION OF FOOD GRADE PECTINASE FROM **KLUYVEROMYCES**
-MARXIANUS.
- L6 ANSWER 129 OF 238 BIOSIS COPYRIGHT 2004 BIOLOGICAL ABSTRACTS INC. on STN
TI MICROBIAL EXTRACTION OF BEET PULP PECTIN.
- L6 ANSWER 130 OF 238 BIOSIS COPYRIGHT 2004 BIOLOGICAL ABSTRACTS INC. on STN
TI AMMONIUM BICARBONATE INHIBITION OF MYCOTOXIGENIC FUNGI AND SPOILAGE
YEASTS.
- L6 ANSWER 131 OF 238 BIOSIS COPYRIGHT 2004 BIOLOGICAL ABSTRACTS INC. on STN
TI SENSORY EVALUATION OF TRANSGENIC SOLANUM-TUBEROSUM PRODUCING R THAUMATIN
II.
- L6 ANSWER 132 OF 238 BIOSIS COPYRIGHT 2004 BIOLOGICAL ABSTRACTS INC. on STN
TI COMPARISON OF CHEDDAR CHEESE MADE WITH A RECOMBINANT CALF CHYMOSIN AND
WITH STANDARD CALF RENNET.
- L6 ANSWER 133 OF 238 BIOSIS COPYRIGHT 2004 BIOLOGICAL ABSTRACTS INC. on STN
TI STUDIES ON BETA GALACTOSIDASE PRODUCTION IN TRANSIENT OPERATION CULTURES.
- L6 ANSWER 134 OF 238 BIOSIS COPYRIGHT 2004 BIOLOGICAL ABSTRACTS INC. on STN
TI COMPARISON OF ACID AND NEUTRAL LACTASES FOR BATCH HYDROLYSIS OF LACTOSE IN
WHEY.
- L6 ANSWER 135 OF 238 BIOSIS COPYRIGHT 2004 BIOLOGICAL ABSTRACTS INC. on STN
TI TOXINS OF WILD CANDIDA KILLER YEAST WITH A NOVEL KILLER PROPERTY.
- L6 ANSWER 136 OF 238 BIOSIS COPYRIGHT 2004 BIOLOGICAL ABSTRACTS INC. on STN
TI THE INFLUENCE OF SODIUM CHLORIDE ON THE ACTIVITY OF YEAST IN THE
PRODUCTION OF SINGLE CELL PROTEIN IN WHEY PERMEATE.
- L6 ANSWER 137 OF 238 BIOSIS COPYRIGHT 2004 BIOLOGICAL ABSTRACTS INC. on STN
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CONCENTRATION AND TYPE OF WHEY ON THE RATE OF FERMENTATION.
- L6 ANSWER 138 OF 238 BIOSIS COPYRIGHT 2004 BIOLOGICAL ABSTRACTS INC. on STN
TI CHARACTERIZATION OF RENNET PREPARATIONS PRODUCED BY GENETIC ENGINEERING IN
COMPARISON TO CALF RENNET 2. RESULTS.
- L6 ANSWER 139 OF 238 BIOSIS COPYRIGHT 2004 BIOLOGICAL ABSTRACTS INC. on STN
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- L6 ANSWER 140 OF 238 BIOSIS COPYRIGHT 2004 BIOLOGICAL ABSTRACTS INC. on STN
TI THE INFLUENCE OF FERMENTATION CONDITIONS ON ETHANOL YIELDS FROM WHEY
PERMEATE.
- L6 ANSWER 141 OF 238 BIOSIS COPYRIGHT 2004 BIOLOGICAL ABSTRACTS INC. on STN
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PATENT-4579739. APRIL 1 1986.
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BETA GALACTOSIDASE FROM BACILLUS-CIRCULANS.
- L6 ANSWER 143 OF 238 WPIDS COPYRIGHT 2004 THOMSON DERWENT on STN
TI New Kluyveromyces lactis DNA sequence, useful for expressing genes
encoding proteins of interest in the industrial enzyme, pharmaceutical or
foodstuff sectors.
- L6 ANSWER 144 OF 238 WPIDS COPYRIGHT 2004 THOMSON DERWENT on STN
TI Ruminant feed composition for improving protein and amino acid

utilization.

L6 ANSWER 145 OF 238 WPIDS COPYRIGHT 2004 THOMSON DERWENT on STN
TI Composition for flavoring cheese, especially soft cheese, based on freeze dried microorganisms.

L6 ANSWER 146 OF 238 WPIDS COPYRIGHT 2004 THOMSON DERWENT on STN
TI Mfg. fermented drink of medicinal carrot essence - by adding protein hydrolysed whey powder to the essence to enhance aroma and remove bitterness.

L6 ANSWER 147 OF 238 WPIDS COPYRIGHT 2004 THOMSON DERWENT on STN
TI Nutritious fermented drink - produced from mixture containing wheat germ juice and symbiotically fermented.

L6 ANSWER 148 OF 238 WPIDS COPYRIGHT 2004 THOMSON DERWENT on STN
TI A fermented drink and method of production from wheat germ-juice - comprising fermentation with *Kluyveromyces lactis* or lactic acid bacterium and ethyl alcohol.

L6 ANSWER 149 OF 238 SCISEARCH COPYRIGHT 2004 THOMSON ISI on STN DUPLICATE 20
TI Production of bioingredients from *Kluyveromyces marxianus* grown on whey: An alternative

L6 ANSWER 150 OF 238 SCISEARCH COPYRIGHT 2004 THOMSON ISI on STN DUPLICATE 23
TI Evaluation of the Biolog system for the identification of food and beverage yeasts

L6 ANSWER 151 OF 238 SCISEARCH COPYRIGHT 2004 THOMSON ISI on STN DUPLICATE 26
TI Multiple isolations of *Kluyveromyces lactis* from oral cavity of HIV-infected patients

L6 ANSWER 152 OF 238 SCISEARCH COPYRIGHT 2004 THOMSON ISI on STN DUPLICATE 33
TI THE YEAST KLUYVEROMYCES-LACTIS AS AN EFFICIENT HOST FOR HETEROLOGOUS GENE-EXPRESSION

L6 ANSWER 153 OF 238 SCISEARCH COPYRIGHT 2004 THOMSON ISI on STN
TI NMR conformation of an alkali-insoluble glucan from *Kluyveromyces marxianus* cultivated on a lactose-based medium

L6 ANSWER 154 OF 238 SCISEARCH COPYRIGHT 2004 THOMSON ISI on STN
TI Ripening of Harzer Kase

L6 ANSWER 155 OF 238 SCISEARCH COPYRIGHT 2004 THOMSON ISI on STN
TI High-temperature alcoholic fermentation of whey using *Kluyveromyces marxianus* IMB3 yeast immobilized on delignified cellulosic material

L6 ANSWER 156 OF 238 SCISEARCH COPYRIGHT 2004 THOMSON ISI on STN
TI Optimisation of inulinase production by *Kluyveromyces bulgaricus*

L6 ANSWER 157 OF 238 SCISEARCH COPYRIGHT 2004 THOMSON ISI on STN
TI The use of microbial beta-galactosidases to reduce lactose content in milk and dairy products.

L6 ANSWER 158 OF 238 SCISEARCH COPYRIGHT 2004 THOMSON ISI on STN
TI GENETIC-ENGINEERING TECHNIQUES IN FOOD MICROBIOLOGY AND ENZYMOLOGY

L6 ANSWER 159 OF 238 BIOBUSINESS COPYRIGHT 2004 BIOSIS on STN
TI Beta-Galactosidase from *Kluyveromyces lactis* immobilized on thiolsulfinate-thiolsulfonate supports for lactose hydrolysis in milk and dairy by-products. RESEARCH ARTICLE;

**KLUYVEROMYCES LACTIS; CONTAMINANT; FUNGUS; ENZYMOLOGY;
FOODS; DAIRY BY-PRODUCTS; LACTOSE; HYDROLYSIS; MILK; FOOD
CONTAMINATION; BETA-GALACTOSIDASE; EC 3.2.1.23;
THIOLSULFINATE.THIOLSULFONATE SUPPORTS; FOOD INDUSTRY**

- L6 ANSWER 160 OF 238 BIOBUSINESS COPYRIGHT 2004 BIOSIS on STN
TI Survival of undesirable micro-organisms in fruit yoghurts during storage at different temperatures.
- L6 ANSWER 161 OF 238 BIOBUSINESS COPYRIGHT 2004 BIOSIS on STN
TI Formation of oligosaccharides from whey UF-permeate by enzymatic hydrolysis: Analysis of factors.
- L6 ANSWER 162 OF 238 BIOBUSINESS COPYRIGHT 2004 BIOSIS on STN
TI Sucrose-supplemented distillery spent wash as a medium for production of ethanol at 45 degrees C by free and alginate-immobilized preparations of *Kluyveromyces marxianus* IMB3.
- L6 ANSWER 163 OF 238 BIOBUSINESS COPYRIGHT 2004 BIOSIS on STN
TI The effect of pH, sodium chloride, sucrose, sorbate and benzoate on the growth of food spoilage yeasts.
- L6 ANSWER 164 OF 238 BIOBUSINESS COPYRIGHT 2004 BIOSIS on STN
TI The reduction of BOD and production of biomass from acid whey by *Kluyveromyces marxianus*.
- L6 ANSWER 165 OF 238 BIOBUSINESS COPYRIGHT 2004 BIOSIS on STN
TI Direct food substances affirmed as generally recognized as safe; chymosin enzyme preparation derived from genetically modified *Kluyveromyces marxianus* (Hansen) Van Der Walt variety *lactis* (Dombrowski) Johannsen et Van Der Walt.
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TI SYNTHETIC ANTIMICROBIAL PEPTIDE: POTENTIAL APPLICATION IN FOODS AND FOOD PACKAGING MATERIALS (MODIFIED POLYSTYRENE)
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TI PRODUCTION AND PROPERTIES OF THE ALKALI-SOLUBLE GLUCAN OF THE CELL WALL OF *KLUYVEROMYCES MARXIANUS* (GLUCAN)
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TI GROWTH, METABOLIC AND ULTRASTRUCTURAL PROPERTIES OF FOOD SPOILAGE YEASTS CULTURED UNDER DIFFERENT ENVIRONMENTAL CONDITIONS (DEBARYOMYCES HANSENII, YARROWIA LIPOLYTICA, *KLUYVEROMYCES MARXIANUS*, ZYGOSACCHAROMYCES, KLOECKERA APICULATA, SACCHAROMYCES CEREVISIAE, PICHIA MEMBRANADEFACIENS)
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TI ENZYME PRODUCTION BY A LACTOSE-FERMENTING YEAST FROM FOOD PROCESSING WASTES (*KLUYVEROMYCES MARXIANUS*)
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TI STUDIES ON THE ION-EXCHANGE OF PECTINASE (POLYGALACTURONASES, *KLUYVEROMYCES MARXIANUS*)
- L6 ANSWER 171 OF 238 FROSTI COPYRIGHT 2004 LFRA on STN DUPLICATE
TI Beta-galactosidase from *Kluyveromyces lactis* cell disruption and enzyme immobilisation using a cellulose-gelatin carrier system.
- L6 ANSWER 172 OF 238 FROSTI COPYRIGHT 2004 LFRA on STN DUPLICATE

- TI Immobilization of beta-galactosidase on graphite surface by glutaraldehyde.
- L6 ANSWER 173 OF 238 FROSTI COPYRIGHT 2004 LFRA on STN DUPLICATE
TI Evaluation of the Biolog system for the identification of food and beverage yeasts.
- L6 ANSWER 174 OF 238 FROSTI COPYRIGHT 2004 LFRA on STN DUPLICATE
TI Effect of fir and pine essential oils on some ripening microorganisms.
- L6 ANSWER 175 OF 238 FROSTI COPYRIGHT 2004 LFRA on STN
TI Kluyveromyces lactis maltase/maltose permease bi-directional promoter and use thereof.
- L6 ANSWER 176 OF 238 FROSTI COPYRIGHT 2004 LFRA on STN
TI Survival of dairy-associated yeasts in yoghurt and yoghurt-related products.
- L6 ANSWER 177 OF 238 FROSTI COPYRIGHT 2004 LFRA on STN
TI Sensory and instrumental flavour analyses of cheese curd cocultured with selected yeast and bacteria.
- L6 ANSWER 178 OF 238 FROSTI COPYRIGHT 2004 LFRA on STN
TI Bacteriocin production process by a mixed culture system.
- L6 ANSWER 179 OF 238 FROSTI COPYRIGHT 2004 LFRA on STN
TI The production of a powdered skim lactose free milk by fermentation using Kluyveromyces marxianus cells.
- L6 ANSWER 180 OF 238 FROSTI COPYRIGHT 2004 LFRA on STN
TI Bacteria.
- L6 ANSWER 181 OF 238 FROSTI COPYRIGHT 2004 LFRA on STN
TI Lactobacillus coryniformis subsp. coryniformis strain Si3 produces a broad-spectrum proteinaceous antifungal compound.
- L6 ANSWER 182 OF 238 FROSTI COPYRIGHT 2004 LFRA on STN
TI Yeasts - a technological tool for the use of cheesemakers.
- L6 ANSWER 183 OF 238 FROSTI COPYRIGHT 2004 LFRA on STN
TI Microbial interactions in cheeses.
- L6 ANSWER 184 OF 238 FROSTI COPYRIGHT 2004 LFRA on STN
TI Phenotypic and genotypic identification of yeasts from cheese.
- L6 ANSWER 185 OF 238 FROSTI COPYRIGHT 2004 LFRA on STN
TI Production of lysozyme-enriched biomass from cheese industry by-products.
- L6 ANSWER 186 OF 238 FROSTI COPYRIGHT 2004 LFRA on STN
TI Influence of additives on high pressure stability of beta-galactosidase from Kluyveromyces lactis and invertase from Saccharomyces cerevisiae.
- L6 ANSWER 187 OF 238 FROSTI COPYRIGHT 2004 LFRA on STN
TI Induction and repair of sublethal injury in food spoilage yeasts.
- L6 ANSWER 188 OF 238 FROSTI COPYRIGHT 2004 LFRA on STN
TI Enzymatic production of ribonucleotides from autolysates of Kluyveromyces marxianus grown on whey.
- L6 ANSWER 189 OF 238 FROSTI COPYRIGHT 2004 LFRA on STN
TI Kluyveromyces lactis immobilization on corn grits for milk whey lactose hydrolysis.
- L6 ANSWER 190 OF 238 FROSTI COPYRIGHT 2004 LFRA on STN
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- applications in industrial whey bioconversion processes.
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TI Plugbug: a new concept in industrial heterologous gene expression.
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TI Two-dimensional electrophoretic analysis of endopolygalacturonases produced by *Kluyveromyces marxianus*.
- L6 ANSWER 196 OF 238 FROSTI COPYRIGHT 2004 LFRA on STN
TI Yeast extract food flavour.
- L6 ANSWER 197 OF 238 FROSTI COPYRIGHT 2004 LFRA on STN
TI A process for the manufacture of a naturally carbonated beverage.
- L6 ANSWER 198 OF 238 FROSTI COPYRIGHT 2004 LFRA on STN
TI Process for obtaining and using a culture medium in order to detect differentially and to number *Kluyveromyces marxianus* food contaminants.
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TI *Kluyveromyces lactis* maltase/maltose permease bi-directional promoter.
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TI Use of waste Chinese cabbage as a substrate for yeast biomass production.
- L6 ANSWER 201 OF 238 FSTA COPYRIGHT 2004 IFIS on STN
TI Effect of physico-chemical conditions and yeast enrichment on Punjabi warri fermentation.
- L6 ANSWER 202 OF 238 FSTA COPYRIGHT 2004 IFIS on STN
TI Safety evaluation of a lactase enzyme preparation derived from *Kluyveromyces lactis*.
- L6 ANSWER 203 OF 238 FSTA COPYRIGHT 2004 IFIS on STN
TI The use of the replicating pDblet plasmid as a cloning vector with enhanced stability in *Kluyveromyces marxianus*.
- L6 ANSWER 204 OF 238 FSTA COPYRIGHT 2004 IFIS on STN
TI Endo-xylogalacturonan hydrolase, a novel pectinolytic enzyme.
- L6 ANSWER 205 OF 238 FSTA COPYRIGHT 2004 IFIS on STN
TI Production of aroma compounds by *Geotrichum candidum* on waste bread crumb.
- L6 ANSWER 206 OF 238 FSTA COPYRIGHT 2004 IFIS on STN
TI Free radical-mediated lipid peroxidation induced by T-2 toxin in yeast (*Kluyveromyces marxianus*).
- L6 ANSWER 207 OF 238 FSTA COPYRIGHT 2004 IFIS on STN
TI Evidence that sorbic acid does not inhibit yeast as a classic 'weak acid preservative'.
- L6 ANSWER 208 OF 238 FSTA COPYRIGHT 2004 IFIS on STN
TI Formation of oligosaccharides from whey UF-permeate by enzymatic hydrolysis - analysis of factors.

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TI Growth, metabolic and ultrastructural properties of food spoilage yeasts cultured under different environmental conditions.
- L6 ANSWER 210 OF 238 FSTA COPYRIGHT 2004 IFIS on STN
TI An investigation into the use of the spinning cone column for in situ ethanol removal from a yeast broth.
- L6 ANSWER 211 OF 238 FSTA COPYRIGHT 2004 IFIS on STN
TI The gene scene.
- L6 ANSWER 212 OF 238 FSTA COPYRIGHT 2004 IFIS on STN
TI Volatile metabolites produced by *Kluyveromyces lactis* and their changes during fermentation.
- L6 ANSWER 213 OF 238 FSTA COPYRIGHT 2004 IFIS on STN
TI [Cheese - the 'obstacle race' of chymosin from the lawyer's point of view.]
Alles Kaese - der 'Huerdenlauf' des Chymosins aus anwaltlicher Sicht.
- L6 ANSWER 214 OF 238 FSTA COPYRIGHT 2004 IFIS on STN
TI *Kluyveromyces lactis* immobilization on corn grits for milk whey lactose hydrolysis.
- L6 ANSWER 215 OF 238 FSTA COPYRIGHT 2004 IFIS on STN
TI Microbial flora and some chemical properties of ersho, a starter for teff (*Eragrostis tef*) fermentation.
- L6 ANSWER 216 OF 238 FSTA COPYRIGHT 2004 IFIS on STN
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- L6 ANSWER 217 OF 238 FSTA COPYRIGHT 2004 IFIS on STN
TI [The Compal process. Producing yeast biomass from whey.]
- L6 ANSWER 218 OF 238 FSTA COPYRIGHT 2004 IFIS on STN
TI [Production of chymosin with the yeast *Kluyveromyces lactis*.]
- L6 ANSWER 219 OF 238 FSTA COPYRIGHT 2004 IFIS on STN
TI Isolation and nucleotide sequence of *Hansenula anomala* URA3 gene encoding orotidine-5'-phosphate decarboxylase.
- L6 ANSWER 220 OF 238 FSTA COPYRIGHT 2004 IFIS on STN
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Series: 28.
- L6 ANSWER 221 OF 238 FSTA COPYRIGHT 2004 IFIS on STN
TI [Utilization of microorganisms expressing the transglutaminase gene and their use for texturing of protein media.]
- L6 ANSWER 222 OF 238 FSTA COPYRIGHT 2004 IFIS on STN
TI A survey of the microbiological quality of Brie and Camembert cheese.
- L6 ANSWER 223 OF 238 FSTA COPYRIGHT 2004 IFIS on STN
TI Thermotolerant single cell protein production by *Kluyveromyces marxianus* var. *marxianus*.
- L6 ANSWER 224 OF 238 FSTA COPYRIGHT 2004 IFIS on STN
TI Natural flavours production: a biotechnological approach.
- L6 ANSWER 225 OF 238 FSTA COPYRIGHT 2004 IFIS on STN
TI [New US decisions for 1984 on food additives.]
Neue US-amerikanische Bestimmungen des Jahres 1984 ueber Lebensmittelzusatzstoffe.

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TI Formation of extracellular polygalacturonase and pectinmethylesterase activities by fungi and yeasts.
- L6 ANSWER 228 OF 238 FSTA COPYRIGHT 2004 IFIS on STN
TI [Lactose hydrolysis of whey.]
Laktose-Hydrolyse von Molke.
- L6 ANSWER 229 OF 238 FSTA COPYRIGHT 2004 IFIS on STN
TI Uses for whey powder.
- L6 ANSWER 230 OF 238 FSTA COPYRIGHT 2004 IFIS on STN
TI [An example of biotechnology: production and improved utilization of lactic yeasts.]
- L6 ANSWER 231 OF 238 FSTA COPYRIGHT 2004 IFIS on STN
TI [Yeasts grown in deproteinized whey.]
- L6 ANSWER 232 OF 238 FSTA COPYRIGHT 2004 IFIS on STN
TI [Use of lactic yeasts in confectionery and bread.]
- L6 ANSWER 233 OF 238 IFIPAT COPYRIGHT 2004 IFI on STN
TI FOOD-GRADE VECTOR SUITABLE FOR TRANSFORMING A FOOD-GRADE HOST CELL USE OF SAID VECTOR FOR TRANSFORMING FOOD-GRADE HOST CELLS AND USE OF SAID TRANSFORMED CELLS IN BIOTRANSFORMATION PROCESSES; TRANSFORMING AND REPLICATION OF GENES
- L6 ANSWER 234 OF 238 IFIPAT COPYRIGHT 2004 IFI on STN
TI ENHANCING THE FLAVOR OF PROTEIN PRODUCTS DERIVED FROM MICROORGANISMS; ANAEROBIC FERMENTATION OF SUGAR TO ALCOHOL; AEROBIC CARBOXYLIC ACID CONVERSION OF ADDED N-PROPANOL, N-BUTANOL AND/OR N-HEXANOL; DRYING; BUTTER OR CHEESE FLAVORS
- L6 ANSWER 235 OF 238 IFIPAT COPYRIGHT 2004 IFI on STN
TI POLLEN SUBSTITUTE FOR USE IN APICULTURE; LACTIC YEASTS, VEGETABLE PROTEINS, POWDERED EGGS
- L6 ANSWER 236 OF 238 LIFESCI COPYRIGHT 2004 CSA on STN
TI Amino acid and mineral profile of yeast biomass produced from fermentation of cheddar whey permeate.
- L6 ANSWER 237 OF 238 LIFESCI COPYRIGHT 2004 CSA on STN
TI Microbial synthesis of the sweet-tasting plant protein thaumatin.
- L6 ANSWER 238 OF 238 TOXCENTER COPYRIGHT 2004 ACS on STN
TI Biological treatment of kitchen sewage effluents using enzymes

=> D TI BIB HIT AB 22,48,149,150

- L6 ANSWER 22 OF 238 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
TI Non-conventional yeasts;
yeast, e.g. *Schwanniomyces occidentalis*, *Kluyveromyces lactis*, *Saccharomyces cerevisiae* characterization and applications, e.g. food, beverage, surfactant and ethanol preparation; a review
- AN 2002-05455 BIOTECHDS
TI Non-conventional yeasts;
yeast, e.g. *Schwanniomyces occidentalis*, *Kluyveromyces lactis*, *Saccharomyces cerevisiae* characterization and applications, e.g. food, beverage, surfactant and ethanol preparation; a review

AU SPENCER JFT; DE SPENCER ALR; LALUCE C
CS PROIMI; UNESP
LO Spencer JFT, PROIMI, Avda Belgrano and Pje Caseros T4001 MVB, San Miguel
De Tucuman, Tucuman, Argentina
SO APPLIED MICROBIOLOGY AND BIOTECHNOLOGY; (2002) 58, 2, 147-156 ISSN:
0175-7598
DT Journal
LA English
TI Non-conventional yeasts;
yeast, e.g. Schwanniomyces occidentalis, *Kluyveromyces lactis*, Saccharomyces cerevisiae characterization and applications, e.g. food, beverage, surfactant and ethanol preparation; a review
AB AUTHOR ABSTRACT - In the beginning there was yeast, and it raised bread, brewed beer, and made wine. After many not days but centuries and even millenia later, it was named Saccharomyces cerevisiae. After more years and centuries there was another yeast, and it was named Schizo-saccharomyces pombe; now there were two stars in the yeast heaven. In only a few more years there were other yeasts, and then more, and more, and more. The era of the non-conventional yeasts had begun. (10 pages)
L6 ANSWER 48 OF 238 BIOTECHDS COPYRIGHT 2004 THOMSON DERWENT/ISI on STN
TI Expression of synthetic monellin-like protein;
sweetener gene cloning in Saccharomyces cerevisiae; vector construction with hybrid transcription initiation region; DNA sequence
AN 1990-13121 BIOTECHDS
TI Expression of synthetic monellin-like protein;
sweetener gene cloning in Saccharomyces cerevisiae; vector construction with hybrid transcription initiation region; DNA sequence
PA Lucky; Lucky-Biotech
PI WO 9007580 12 Jul 1990
AI WO 1989-KR13 29 Dec 1989
PRAI US 1988-291456 29 Dec 1988
DT Patent
LA English
OS WPI: 1990-239050 [31]
AB Preparation of a protein sweetener with a protein sequence of monellin-A and monellin-B subunits with at least 1 substitution and a bridge joining the subunits comprises: growth in nutrient culture medium of Saccharomyces cerevisiae cells containing an expression DNA cassette, comprising a transcription initiation region with a 5'-domain from a galactose-inducible gene and a 3' domain of an initiation region (e.g. from a yeast glyceraldehyde-3-phosphate-dehydrogenase (EC-1.2.1.12) gene), an open reading frame encoding the sweetener protein, regulated by a *Kluyveromyces lactis* killer toxin signal peptide sequence and a Lys-Arg processing signal sequence, and a transcription termination region; and isolation of the processed and secreted product from the culture medium. A recombinant yeast host cell, the DNA expression construct and a vector containing the construct are also claimed. The use of a yeast expression system allows production of the protein in high yields and in an active conformation, and the hybrid transcription initiation region enhances activity of the 3'-domain. The sweetener is useful in foods and pharmaceuticals. (23pp)
AB Preparation of a protein sweetener with a protein sequence of monellin-A and monellin-B subunits with at least 1 substitution and a bridge joining the subunits comprises: growth in nutrient culture medium of Saccharomyces cerevisiae cells containing an expression DNA cassette, comprising a transcription initiation region with a 5'-domain from a galactose-inducible gene and a 3' domain of an initiation region (e.g. from a yeast glyceraldehyde-3-phosphate-dehydrogenase (EC-1.2.1.12) gene), an open reading frame encoding the sweetener protein, regulated by a *Kluyveromyces lactis* killer toxin signal peptide sequence and a Lys-Arg processing signal sequence, and a transcription termination region; and isolation of the processed and secreted product

from the culture medium. A recombinant yeast host cell, the DNA expression construct and a vector containing the construct are also claimed. The use of a yeast expression system allows production of the protein in high yields and in an active conformation, and the hybrid transcription initiation region enhances activity of the 3'-domain. The sweetener is useful in **foods** and pharmaceuticals. (23pp)

L6 ANSWER 149 OF 238 SCISEARCH COPYRIGHT 2004 THOMSON ISI on STN DUPLICATE
20

TI Production of bioingredients from *Kluyveromyces marxianus* grown on whey:
An alternative

AN 1998:853084 SCISEARCH

GA The Genuine Article (R) Number: 134XP

TI Production of bioingredients from *Kluyveromyces marxianus* grown on whey:
An alternative

AU Belem M A F; Lee B H (Reprint)

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DT General Review; Journal

FS AGRI

LA English

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ABSTRACT IS AVAILABLE IN THE ALL AND IALL FORMATS

AB Whey waste is a major problem for the dairy industry. Finding alternative means to reduce its pollution potential and produce high value-added bioingredients has been attempted by many researchers. *Kluyveromyces marxianus* var. *marxianus* is a dairy yeast that produces beta-galactosidase, allowing for whey fermentation. Also, *K. marxianus* has been proposed as a source of: (1) oligonucleotides, used as flavor enhancers in food products; (2);oligosaccharides, used as prebiotics to stimulate the growth of *Bifidobacterium* sp. in the animal and human intestines; and (3) oligopeptides, immunostimulators added to dairy products that are released in the wort after whey protein proteolysis. Fed-batch fermentation can be used as an alternative process to avoid increases in lactose concentration and prevent the catabolite repression of the respiratory enzyme synthesis during aerobic fermentation, thus allowing for high biomass yields. The relevance of these factors on yeast fermentation of-whey is:summarized in;this critical review.

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23

TI Evaluation of the Biolog system for the identification of food and
beverage yeasts
AN 97:479639 SCISEARCH
GA The Genuine Article (R) Number: XF093
TI Evaluation of the Biolog system for the identification of food and
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SO LETTERS IN APPLIED MICROBIOLOGY, (JUN 1997) Vol. 24, No. 6, pp. 455-459.
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LA English
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ABSTRACT IS AVAILABLE IN THE ALL AND IALL FORMATS
AB The inconvenience of conventional yeast identification methods has
resulted in the development of rapid, commercial systems, mainly for
clinical yeast species, The Biolog system (Biolog Inc., Hayward, CA, USA)
is a new semi-automated, computer-linked technology for rapid
identification of clinical and non-clinical yeasts. The system is based
around a microtitre tray and includes assimilation and oxidation tests.
This paper evaluates the Biolog system for the identification of 21
species (72 strains) of yeasts of food and wine origin. Species
correctly identified included *Saccharomyces cerevisiae*, *Debaryomyces*
hansenii, *Yarrowia lipolytica*, *Kluyveromyces marxianus*
, *Kloeckera apiculata*, *Dekkera bruxellensis* and *Schizosaccharomyces pombe*.
Zygosaccharomyces bailii and *Zygosaccharomyces rouxii* were identified
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| 315.43 | 321.91 |

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